

**2/14/00**

# Introduction/Purpose:

This guide is intended to familiarize the user with both the format and content of the 1999 Food Code. The 1999 Food Code is divided into eight chapters with information categorized by *principle* rather than by subject.

CHAPTER 1	PURPOSE AND DEFINITIONS	1
CHAPTER 2	MANAGEMENT AND PERSONNEL	19
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The preface highlights the reasons for this new format, and explains the organization, structure, nomenclature, and methodology of the Code, whereas, the annexes contain valuable reference materials.

- How to use the familiarization guide:
1. Read the Food Code.
  2. Recommend that the familiarization questions be answered independently.
  3. Record any additional questions or concerns.
  4. Discuss remaining questions at round table discussions.

Questions have been compiled for each chapter with answers provided at the end of each chapter.

The effective use of this guide requires an understanding that there may be more than one place where a topic or subject is addressed. For example, the following chapters provide information related to handwashing:

Chapter 2	Management and Personnel	Subparagraphs
	Washing of hands	
	Demonstrate knowledge and explain why	2-102.11(H), 2-103.11(D)
	Address How, When, Where	2-301
Chapter 5	Water, Plumbing, and Waste	
	Handsink	
	design	5-202.12
	cleanability	
	location and placement	5-204.11
	numbers and capacities	5-203.11
	operation and maintenance	5-205.11
	water temperature	5-103.11
Chapter 6	Physical Facility	
	Hand cleaning	6-301.11
	Hand drying	6-301.12
	Use restriction of other sinks as handsinks	6-301.13
	Handwashing signage	6-301.14
	Disposable towels/waste receptacle	6-405.10

Round table discussions are to be conducted at designated sites following the independent reading of the Food Code, the review of this familiarization guide, and the introduction to the Food Code.

Your participation in this pilot Food Code course will allow Michigan Department of Agriculture to refine and prepare for future training once the Michigan Food Law of 2000 is enacted.

# Preface

## **1. Per CDC studies, what risk factors contribute to foodborne outbreaks**

- a)
- b)
- c)
- d)
- e)

## **2. The Food Code addresses controls for these risk factors to protect consumer health. List 5 key public health interventions addressed by the Food Code**

- a)
- b)
- c)
- d)
- e)

## **3. HACCP plans for food establishments are required:**

- a) for all firms
- b) for firms requiring a variance
- c) replaces seafood HACCP plans for firms subject to 21 CFR 23, Fish & Fishery Products regulation

**4. HACCP plans mandated by the Food Code must include:**

- a)
- b)
- c)
- d)

**5. Products requiring a variance are those which are deemed to be:**

\_\_\_\_\_

and

\_\_\_\_\_

**6. Paragraph 3-301.11(A) states that FOOD EMPLOYEES shall wash their hands as specified under section 2-301.12**

- a) Why are the words FOOD EMPLOYEES capitalized?  
\_\_\_\_\_
- b) This statement cross references Chapter 2, Management and Personnel. Is section 2-301.12 a mandatory provision of the Code?  
\_\_\_\_\_

**7. Requirements contained in the Food Code are presented in three categories of importance.**

List the symbol that denotes:

- a) a “critical” item
- b) a “swing” item
- c) a “non critical” item

**8. Per the Food Code, FOOD \_\_\_\_\_ be safe, unADULTERATED, and honestly presented.**

- a) shall
- b) may
- c) may not

**9. An employee may not serve or sell food treated with sulfiting agents, *except grapes*.**

Words written in italics:

- a) are mandatory requirements
- b) are not mandatory requirements, but provide relevant information
- c) bear no significance

**10. BEVERAGE \_\_\_\_\_ a liquid for drinking, including water.**


Fill in the blank with the appropriate word used in this Code which “indicates fact”.

\_\_\_\_\_

See next page for location of answers

# Preface

## *Answer Guide*

1. Preface iii
  2. Preface iii
  3. Preface v
  4. Preface v
  5. Preface v
  6. (a) definition, (b) yes (see vii and viii)
  7. Preface viii
  8. (a)
  9. (b)
  10. means
- 

## Chapter One

### *Definitions*

1. Which of the following is not considered a FOOD ESTABLISHMENT:
  - a) produce stand selling only whole, uncut fruits and vegetables
  - b) food processing plant
  - c) firm selling only non-potentially hazardous prepackaged foods
  - d) all of the above
2. This is a point or procedure in a food system where loss of control may result in an unacceptable health risk.  
\_\_\_\_\_
3. A type of violation that's more likely to contribute to food contamination, illness, or environmental degradation can be defined as a:  
\_\_\_\_\_
4. A method that utilizes mechanical means to clean equipment in place can be defined as:  
\_\_\_\_\_
5. This is the process of moderating the temperature of a food.  
\_\_\_\_\_
6. Although a food is not deemed "potentially hazardous", the food may contain infections or toxigenic microorganisms at a level sufficient to cause illness.  
True or False \_\_\_\_\_
7. Farmed emus or ostriches are not this type of animal.  
\_\_\_\_\_
8. Seasonal temporary food stands, permanent food stands or mobile food units are all:  
\_\_\_\_\_
9. This is the commercial operation that manufactures, packages, labels or stores food for human consumption and does not provide food directly to a consumer.  
\_\_\_\_\_
10. Process of tenderizing or manipulating meat so that infectious or toxigenic microorganisms may be introduced from its surface to interior.  
\_\_\_\_\_

See next page for location of answers



## Chapter One

### *Answer Guide*

1. 1-201.10 (31)(c)
2. 1-201.10 paragraph (16)
3. 1-201.10 subparagraph (17)(a)
4. 1-201.10 subparagraph (9)(a)
5. 1-201.10 paragraph (82)
6. 1-201.10 subparagraph (61)(c)(vi)
7. 1-201.10 subparagraph (62)(b)
8. 1-201.10 subparagraph (31)(b)(ii)
9. 1-201.10 subparagraph (32)(a)
10. 1-201.10 paragraph (42)

## Chapter Two

### *Questions*

1. List three pathogens that would restrict food workers from working with food.
  1. \_\_\_\_\_
  2. \_\_\_\_\_
  3. \_\_\_\_\_
  
2. During an inspection, you ask the person-in-charge to demonstrate safe cooking temperatures for a tator-tot ground beef hot dish. He cannot do so and states: "I can tell by the way it looks." Cite the code violation.  
  
\_\_\_\_\_
  
3. When questioning the person-in-charge about a recent chicken delivery, he replies that he wasn't aware that a delivery was made and that neither he nor his employees have had time to check it out. Cite the code violation.  
  
\_\_\_\_\_
  
4. During an inspection, you question the person-in-charge on the procedures used for returning restricted employees to work. She states: "Our restricted employees get a written clearance from a private physician to handle food items." Do these procedures meet the code requirement?  
  
\_\_\_\_\_
  
5. While observing a food service worker wash his hands, you note that he does not use soap. Cite the code violation.  
  
\_\_\_\_\_
  
6. The person-in-charge also observes the employee not using soap and says nothing to the employee. Cite the code violation.  
  
\_\_\_\_\_
  
7. The grill cook is drinking from a 32 oz insulated closed beverage container while working at the grill. He stores the container on a shelf over the grill. Where in the code is this situation referenced?  
  
\_\_\_\_\_
  
8. Watching the wait staff wrap silverware in paper napkins, one of them is continually wiping his nose with a handkerchief. Is this a violation?  
  
\_\_\_\_\_

9. In talking with the person-in-charge, he states that he does not contact you or your agency every time he gets a complaint of diarrhea or vomiting from customers. Is this a violation?
- 

See next page for location of answers

## Chapter Two

### *Answer Guide*

1. 2-201.11 (A)(1)(2)(3)(4)
2. 2-103.11 (F)
3. 2-103.11 (E)
4. 2-201.13 (B)(1)(b)(ii)
5. 2-301.12 (A)
6. 2-103.11 (D)
7. 2-401.11 (B)(3)
8. 2-401.12
9. 2-201.15

## Chapter Three

### *Questions*

1. From chapter 2, question 2. What should have been the final cooked product temperature of the tator-tot ground beef hot dish?  

---
2. You observe a cook sequentially tasting three different dishes while using the same spoon without cleaning it. Cite the code violation.  

---
3. At Buffalo Bob's Seafood Deli, you observe two partially full containers of fresh oysters in the shell being dumped together. Shellstock tags are not retained by the firm. Is this a violation?  

---
4. When inspecting an establishment you see their menu states that they offer "whipped cream" with their fruit pies. But during your inspection you observe that they are putting non-dairy topping on their pies. Cite the violation.  

---
5. During an inspection, you discover that the temperature of meatloaf stored in a refrigeration unit is currently at 80°F. The cook informs you that he removed it from the steam table only 2 hours ago. Does this practice meet the code requirements? What section of the code supports you?  

---
6. While inspecting a facility that serves partially cooked fish, the manager explains that the restaurant's policy is to freeze the fish on premises. When examining their records you see that they are freezing the fish at -20°C (-4°F) for 7 days. What section of the code determines if this is a violation?  

---
7. A buffet line in a restaurant holds its gravies at a temperature of 145°F. What section of the code proves that this is not a violation?  

---
8. An establishment owner tells you that some of his customers are requesting rare hamburgers. The owner would like to accommodate his customers, but is concerned that he would be in violation of the Food Code? Under what conditions (code section) would the owner be allowed to serve rare hamburgers?  

---

9. A facility has portioned soup into individual containers and has stored them in a refrigeration unit. When customers order the soup, the cook reheats it in a microwave. Is there a specific temperature to which this soup must be reheated?
- 

10. While inspecting the food in a walk-in refrigeration unit, you note that a container of the restaurant's homemade potato salad has a preparation date of 10 days ago. Is this a violation? What should happen to the potato salad? What section of the code supports your decision?
- 

11. Is a HACCP plan required for a grocery store that processes and packages shelf-stable jars of salsa with added vinegar?
- 

See next page for location of answers

## Chapter Three

### *Answer Guide*

1. 3-401.11A(2)
2. 3-301.12
3. 3-203.12
4. 3-601.12A
5. 3-501.14A(1)
6. 3-402.11A(1)
7. 3-501.16A
8. 3-401.11D(2)
9. 3-403.11(B)
10. 3-501.17A
11. 3-502.11

## Chapter Four

### Questions

1. While inspecting an establishment that has been operating since pre-Code days, you notice one of the staff washing produce in the 3-compartment sink. Upon questioning, the employee states that he uses the 3-compartment sink because there is no produce preparation sink. But the employee also states: "We wash, rinse and sanitize these sinks before and after using them for produce preparation." Is this a violation?  

---
2. The inspector asks the person-in-charge to demonstrate taking a hot food temperature, and the individual cannot find a thermometer. Cite the violation. Is a FOOD TEMPERATURE MEASURING DEVICE defined in the FOOD CODE?  

---
3. Identify the section that mandate the cleaning of FOOD TEMPERATURE MEASURING DEVICE prior to use.  

---
4. During a visit to a micro-brewery's bar area, they serve your companion a beverage in a pewter mug. What section of the code deals with this issue?  

---
5. At Fred's Flapjack Palace, you observe a cook scraping encrusted waffle batter out of a Teflon coated waffle iron with a dull steak knife. Has the FDA determined that perfluorocarbon resin particles or fumes pose a health hazard?  

---
6. A dishwasher tells you that his boss wants the warewashing machine cleaned every other day. Does this meet the code?  

---
7. You observe wait staff taking wiping cloths out of a used sanitizing solution when the restaurant first opens for business and placing the cloths in a fresh sanitizing solution. What section of the code covers this issue?  

---
8. While observing the set-up of buffet lines, the set-up person is using a small hand held vacuum cleaner labeled, *For buffet-top use only* to vacuum the floor immediately under the buffet tables. What section of the code addresses this issue?  


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9. During an inspection of a grocery store deli, you watch the staff stack wet food containers on top of each other. What possible code violation exists?  

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10. An employee is mopping a floor with gray water and mop strings contact the inside of inverted mixing bowls stored 6" above floor on metal racks in prep room. Cite the violation.
- 

See next page for location of answers



## Chapter Four

### *Answer Guide*

1. 4-501.16B
2. 4-302.12/1-201.10(B) (27) (86)
3. 4-602.11(A)(4)
4. 4-101.17
5. 4-101.110/annex
6. 4-501.14(C)
7. 4-802.11(D)
8. 4-603.11(B)
9. 4-903.11(B)(1)
10. 4-903.11(A)(2)

## Chapter Five

### *Questions*

1. During an inspection you notice that after running the water for several minutes, there is no hot water at any of the sinks. What possible violation is this?  

---
2. While at a food establishment in a rural area, you notice that the sewer (septic) system is backing up. What possible violation is this?  

---
3. Are covered waste receptacles required in men's restrooms?  

---
4. A facility has a reservoir that is used to supply water for the produce fogger. The produce manager tells you that the code only requires a bi-monthly cleaning. You state that is incorrect, and cite what section of the code to prove your point?  

---
5. A commercial facility uses a private well to supply water for all purposes. Recently work was done on the well. What actions must be taken prior to placing the water system back into service. What section of the code provides the answer?  

---
6. While collecting the annual water sample from the same facility in #5, the faucet begins to spit and sputter. The manager comments how the well has been pumped dry on their busier days. What is the possible code violation?  

---
7. A woman recently purchased a mobile food unit. She wants to license it, but the unit does not have a sewage holding tank. She asks you for information on size requirements for the sewage tank. Compared to the capacity of the water tank, how much larger must the sewage holding tank be?  

---
8. During an inspection of an ice cream shop, you note that the water supply inlet to the running dipper well is not provided with an air gap. The owner claims that this meets the code. To convince the owner that an air gap is critical, discuss the information on negative pressure and backflow located in the.....  

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9. The owner of a mobile food unit uses a compressor to pressurize his tank system. Where in the code is information provided on what must be installed in the air supply line to prevent oil or oil vapors from entering the drinking water system?  

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10. Prior to starting an inspection, you wash your hands in the employee hand washing sink. There is a metering faucet at the sink and it provides a 10 second flow of water each time it is activated. Identify the section that mandates the minimum amount of time of \_\_\_\_\_ seconds required for self-metering faucets.
- 

11. A firm on XYZ Island has potable (drinking) water trucked in by a water transport vehicle for food preparation, and uses non-drinking (river) water for handwashing. Is this acceptable?
- 

See next page for location of answers

## Chapter Five

### *Answer Guide*

1. 5-103.11(B)
2. 5-403.11
3. 5-501.17
4. 5-205.14(B)
5. 5-101.12
6. 5-103.11(A)
7. 5-401.11(A)
8. 5-202.13/annex
9. 5-303.11
10. 5-202.12(C)
11. 5-102.12

## Chapter Six

### Questions

1. When entering the storage room of a retail establishment, you notice old, desiccated rodent droppings, but no signs of infestation or current activity. Piles of rubble, and trash are noted in the fields surrounding the building. Is the elimination of harborage areas a critical violation?  

---
2. When you walk into a food storage room filled with unopened boxes containing food products, you note that the walls and ceilings have exposed studs, rafters, and joists. When would this be a violation?  

---
3. Inspecting Uncle Willy's Bait Shop food service operation, you observe a Styrofoam bucket setting next to a plate of donuts for sale. The bucket is labeled *12 Night Crawlers for a Dollar*. Has a violation occurred?  

---
4. A board and lodging establishment wants to have a pet show in their dining room. What action does the Food Code require the facility to take in order to protect food related items?  

---
5. In the basement of a restaurant, you discover everything from manikins to clothes racks. The owner explains that the building used to be a clothing store. What section of the code addresses this violation?  

---
6. As you drive your vehicle into the parking lot of Harry's Family Restaurant, your car gets stuck in the mud. What section of the code is the establishment in violation of?  

---
7. In Harry's food preparation area, you notice that the back door is propped open with a chair and flies are entering the building. What section of the code details this as a violation?  

---
8. To get the mud off your hands, you use Harry's employee hand washing sink, but can't find hand cleaning liquid. Cite the section of the code addressing this as a violation.  

---
9. During an inspection of Small Bertha's Bar, the owner directs you to the toilet rooms and proudly states that they have replaced the worn linoleum since your last inspection. When

you open the bathroom door, you see new purple carpet. Identify the words that “absolutely prohibit” the use of carpeting in toilet rooms.

---

10. When entering the dishwashing area of a restaurant, you see an employee emptying some of the foulest mop water you have ever seen into the 3-compartment sink. Has a violation occurred?
- 

11. A temporary food establishment preparing non-potentially hazardous food at a fair or festival is located on a livestock grazing field and sets up their structure with no floor. Is this allowed?
- 

See next page for location of answers

## Chapter Six

### *Answer Guide*

1. 6-501.111
2. 6-201.18
3. 6-501.115 C
4. 6-501.115 B (4) a-c
5. 6-501.114 A
6. 6-102.11 A
7. 6-202.15 A (3)
8. 6-301.11
9. 6-201.14 A
10. 6-501.15
11. 6-101.11



## Chapter Seven

### *Questions*

1. During a facility inspection, you observe a large can of Blue Sky Bee Killer in the food processing area. You check the label and it states: Not to be used in food processing areas. Employees volunteer that: "We have been using it, but we always clean the area really well afterwards." Is this a violation?  

---
2. While inspecting the play area of a day care, you notice a bottle of prescription medicine in a small refrigerator that is accessible to small hands. Is this a violation?  

---
3. During an inspection of a retail establishment, you notice an employee washing fruits and vegetables in a food preparation sink. You ask what type of sanitizer is used. The employee states: "Bleach." In testing the strength it comes out at >200 ppm. Cite the annex reference discussing this issue.  

---
4. In that same restaurant's dishwashing area, you also notice a small unlabeled bottle of liquid. In asking the dishwasher what was in the bottle, he explains: "We pour the sanitizer into smaller bottles because they are easier to use than the gallon containers." Is the labeling of these working containers required?  

---
5. Continuing on, when you get to the storage area of this restaurant, you discover containers of brake fluid and antifreeze in the chemical storage area. Is this a violation?  

---
6. During a visit to Mary's All Night Truck Stop and Daycare, you observe in the grocery section bottles of liquid bleach and laundry detergent stored above the bread and donuts. What part of the code makes this a violation?  

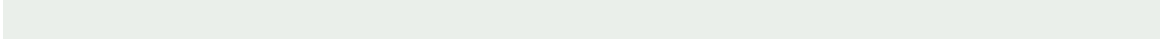
---
7. During an inspection of a facility, you observe an opened container of "Nasty Rat Tracking Powder Pesticide." Are the use of all tracking powders prohibited in the code?  

---
8. In the same facility, you discover a container in the food storage room labeled "Knock-em Dead Fly Bait." The lid on the container is labeled flour, and, in fact, the container does contain flour. Is this a violation?  

---
9. You find a bottle of Mad Mike's Fruit & Vegetable Peel Sanitizer at the vegetable prep sink. Where in the code would you find reference to this product?

- 
10. While inspecting the dish washing area of an establishment you find a bottle on a shelf over the 3-compartment sink with a handwritten label on the bottle that reads: "Dave's Super Bodybuilding Pills." Identify the section in the code that addresses this issue and cross references section 7-101-11.
- 

See next page for location of answers



## Chapter Seven

### *Answer Guide*

1. 7-202.12 A(2)
2. 7-207.12 B
3. 7-204.12 Annex
4. 7-102.11
5. 7-202.11 A
6. 7-301.11 B
7. 7-206.13
8. 7-203.11
9. 7-204.12
10. 7-207.11 B